Feedlots: They're Finally Taking Hold In Australia

Enthusiasm for beef cattle feedlots is still running high in Australia, despite a drought that hit that country's grain crop last year. The reason: Though rankand-file Australians had indicated a preference for meat with less fat the more flavor, representatives of the Australian Meat Exporters' Federation found, during a 1970 trip to Europe, that Australian meat had a reputation for being too tough to sell in European markets as table beef. And, more recently, Japan's interest in

finding a dependable source of foreign beef.

While feedlotting in Australia is still small, compared to the U.S., it has made astonishing headway, considering that just a few years ago Australia had neither feedlots nor much serious interest in establishing them.

Today, there are 10 lots in the State of Victoria with a capacity of 500 animals per lot. Queenland also has about 10 lots the same size, while New South Wales has 25 lots with 500 head capacities Some advantages: Feedlots

New Pork Import Regulations Under a regulation change specified in the regulation, the announced recently, the U.S. imports pose no threat of hog

cholera to the U.S. swine industry, officials emphasized. These are the conditions that must be met:

--The pork used must be from a hog cholera-free country and must be transported to the processing plant in the hog cholera-infected country in containers sealed by the national veterinary authorities of the hog cholera-free country. Seals on each container must be serially numbered.

--A meat inspection certificate listing these seal numbers must accompany the shipment

--The pork must have been

cured and dried for not less than 45 days in the processing plant.

--Veterinary officials must certify that the processing plant shipping the pork and pork products to the United States has found the container seals unbroken upon arrival from the hog cholera-free country, and that the plant does not receive or process live swine and-or pork or pork products from hog cholerainfected sources

APHIS has designated as hog cholera-free the following countries: Australia, Canada, Denmark, Great Britain (England, Scotland, Wales, and the Isle of Man), Iceland, Northern Ireland, Republic of Ireland, and New Zealand



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Department of Agriculture

(USDA) will permit imports of

pork and pork products originating in hog cholera-free

countries but processed in hog

cholera-infected countries,

provided certain precautions are

Officials of USDA's Animal and

Plant Health Inspection Service

(APHIS) said the new regulation,

which became effective June 11,

will ensure that a safe supply of

certain types of dried and cured

pork products will continue to be

available to the U.S. consumer.

that approximately 800,000

pounds of salami from West Germany alone would be cut off

without this change in

By following the handling and

transportation procedures

provided grain farmers with

weather-damaged over-quota

wheat. Feedlots also provided

more constant profits for operators Some drawbacks:

Lack of management and

nutrition experience among

many new feedlot operators.

And, lack of uniformity in foreign

They pointed out, for instance,

observed.

regulations.

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S Department of Agriculture (USDA) describes the care and culture of thornless blackberries.

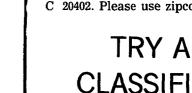
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productive, easy to handle and require little pruning. The fruits are firm and highly flavored

The new publication, by ARS plant geneticists, describes planting, training, pruning, cultivation and harvesting thornless blackberries. Eight thornless varieties are also described.

Single copies of "Thornless Blackberries for the Home Garden," Home and Garden Bulletin No. 207, are available for 20 cents from the Superintendent of Documents, U. S Government Printing Office, Washington, D C 20402. Please use zipcodes

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